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## Department of Health Services

105 S. Preston St.

Ennis, TX. 75119

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# MOBILE FOOD UNIT (MFU) GUIDANCE DOCUMENT

A Mobile Food Unit (MFU) is defined in our city ordinance as “a vehicle mounted , self or otherwise propelled, self-contained food service operation, designed to be readily movable (including catering trucks and trailers) and used to store, prepare, display, serve or sell food. Mobile units must completely retain their mobility at all times. A mobile food unit does not mean a pushcart, food booth, or concession stand.”

*\*The following topics are not considered an all-inclusive list of requirements and should be used as a starting point for your permitting process. Additional requirements could be required based on the proposed operation of the unit.*

## **Permitting:**

- The first step in the permitting process is deciding what type of MFU you are going to operate. Our department currently has two routes of permitting for MFUs.
  - Full Service: A commercially manufactured towed trailer or motorized self-contained food service operation upon which approved food is cooked, wrapped, packaged, processed, or portioned for service, sale, or distribution.
  - Limited Service: A commercially manufactured towed trailer or motorized self-contained food service operation upon which approved, prepackaged foods are sold or conveyed in such a manner that no direct food contact results.
- The second step in the permitting process is the submission of the following materials along with payment:
  - Application
  - Route Itinerary
  - Commissary Verification Agreement
  - Use of Property / Restroom Agreement (if applicable)
  - Site Plan Depicting the Location of the MFU on the Property (if applicable)
  - Copy of TX Sales Tax ID
  - Copy of Certified Food Safety Manager Certification
  - Copy of Food Handler Cards for All Staff Who May Operate the MFU
  - Copy of Current Automobile Insurance for the MFU
  - Copy of Business Liability Insurance

## **Opening Inspection:**

- The department conducts opening inspections in conjunction with the City of Ennis Fire Marshal's office at a date/time that will be specified during the application process. To demonstrate mobility, the MFU must be brought to the Department of Health Services' Office located at 105 S. Preston St. Ennis, TX 75119. The MFU must be fully operational and be able to demonstrate it meets the minimum standards outlined in State law and our Municipal ordinance.

## **Minimum Equipment:**

- The following equipment is considered to be a minimal standard but can be modified depending on the operation. Early and open communication with the department is crucial to avoiding costly changes:
  - Three (3) compartment sink
    - Used to wash, rinse, sanitize and air-dry dishes / utensils. Unit must be large enough to fully submerge your largest dish.
    - An indirect waste connection is required from the three (3) compartment sink to the waste tank / grease trap.
  - Hand Wash sink supplied with soap and paper towels. Hot water must reach a minimum temperature of 100°F.
  - Hot and cold holding equipment must be able to maintain the required temperatures: Hot 135°F or above and Cold 41°F or below. Units MUST be holding these temperatures at time of inspection.
  - Thermometers are required in each refrigerator unit that contains TCS foods.
  - Fresh water tank
    - There is no minimal sizing in the code, but you must have enough water supply to use during all hours of operation. We suggest 25 gallons or more depending on your operation.
    - The tank must be designed for water and made of a smooth, durable, easily cleanable material.
    - The tank must be able to be filled from the outside of the unit with a ¾" or less water connection.
    - The connection must be labeled "Potable Water".
    - A water hose rated for potable water must be provided.
  - Wastewater tank
    - Must be at least 15% larger than the fresh water tank.
    - Waste water outlet must be a minimum of 1" in diameter and cannot be the same size as the fresh water inlet.
    - The tank must be able to be emptied from the outside of the unit.
    - The connection must be labeled "Wastewater".
  - At least one (1) portable extinguisher of the 2A10BC rating shall be accessible to the interior of the mobile food unit. If your cooking process produces grease-laden vapors, a Class K fire extinguisher is required.
  - A Type 1 vent hood is required for all cooking equipment capable of producing grease laden vapors. A Type 1 vent hood shall be protected by a UL 3200 or UL 300A fixed fire extinguishing system.

## **General:**

- The following is a general list of items that will need to be integrated into your unit / operation. These items can be modified or more restricted based upon the proposed operation:
  - Outer openings such as doors and windows must be protected against the entrance of flying insects. Service windows, screens, air curtains, solid, self-closing doors will be required to protect the food service operation against these contaminants.
  - Inside surfaces such as floors, walls, ceilings, cabinets, counter tops, etc. must be smooth, durable, easily cleanable, and non-absorbent.
  - Storage areas must be provided to keep all food, equipment, utensils, and single service items at least 6” off the ground.
  - Parking / operation must only take place on private property with written permission from the property owner. You cannot operate your unit from a city street or a public parking lot unless it is in conjunction with an approved Special Event.
  - If the mobile food unit will be placed in one location for more than one (1) hour, written authorization from an owner or operator of a business within three hundred (300) feet for employees of the mobile food unit to have use of flushable restrooms during hours of operation, portable restrooms are prohibited;
  - The MFU cannot be stored at a private residence at any time while a valid operational permit is issued.
  - Mobile units must operate from an approved commissary or central preparation facility (residential home facility is not allowed). This commissary shall meet all Texas Food Establishment Rules, hold a current food establishment permit, and must have a grease trap. The mobile unit shall return to that commissary for replenishing of supplies, and servicing of the mobile unit.
    - Commissary service logs are required to be maintained and stored on the unit at all times.
  - Route Itinerary - Prior to the issuance of any initial or renewal permit, the operator of a mobile food unit shall submit to the department a list of locations where the mobile food unit will be in operation. The operator shall also give written notice at least two business days prior to beginning operations at or relocating operations to any location not currently included on the list of active locations submitted to the department.
  - Food invoices / receipts must be maintained on mobile food units for foods stored in the mobile unit.
  - All food shall come from an approved source. Preparation / storage of food at a residence is prohibited.
  - Pre-packaged food shall be labeled according to Texas food manufacturer’s regulations.
  - All food preparation and dispensing must take place inside of the mobile food unit.
  - Test papers to be on hand to check chemical sanitizer at the dish machine: should be 50-100 ppm chlorine, 200 ppm quaternary ammonia, 10 – 15 ppm iodine.
  - A “No Smoking” sign must be posted on the mobile food unit next to the order window area.
  - Mobile food units shall be parked on an improved surface.
  - Portable stoves, grills, or equivalents are prohibited.
  - Mobile food units shall operate only during the business hours of the primary business on the property.

*Contact our department at 972-875-6444 for any additional information.*